

Morning Eye Opener

4 carrots, stem end removed
3 apples, quartered
1 lemon, peeled and seeded
1 orange, peeled and seeded

Wash carrots and apples. Cut foods to fit Food Chute. Process foods in Juice Extractor. Stir juice to blend and serve over ice, if desired.

Green Pepper Relish

8 green peppers, seeded
3 medium onions, peeled
1/2 cup sugar
1 teaspoon salt
1 1/2 cup white vinegar
1/2 teaspoon celery salt

Process peppers and onions in Juice Extractor. Combine juices and pulps in saucepan. Bring to boiling point. Drain. Add remaining ingredients; mix. Bring to a boil and cook 10 minutes. Pack jars and seal. Makes 3 pints.

Strawberry Jelly

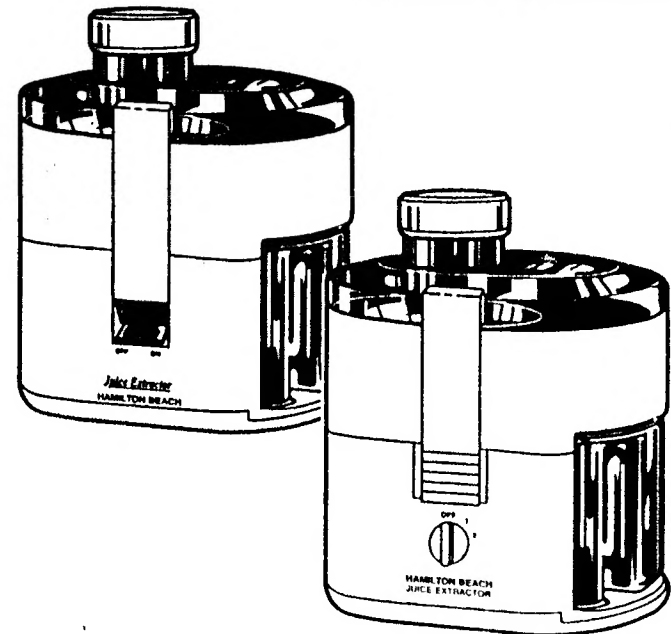
4 cups strawberry juice
(approximately 3 quarts berries)
6 cups granulated sugar
1 bottle liquid pectin

Process strawberries in Juice Extractor. Combine juice and sugar in 4 quart utensil. Place on high heat and, stirring constantly, bring to a full rolling boil that cannot be stirred down. Add pectin and heat again to a full rolling boil, boil for 1 minute. Remove from heat, skim off foam quickly. Ladle syrup into hot, sterilized jars. Cover at once with 1/8 inch hot paraffin. Makes 8 to 9 eight ounce jars of jelly.

Hamilton Beach®

Use & Care

1&2 Speed Juice Extractors



ONE YEAR LIMITED WARRANTY

Hamilton Beach/Proctor-Silex, Inc. warrants this appliance to be free from defects in material and workmanship for a period of one (1) year from the date of original purchase. There is no warranty with respect to the cutter/strainer and glass parts or glass containers which may be supplied with this appliance. This warranty does not cover damage from abuse, neglect, use for commercial purposes, or other use not found in the printed directions. HAMILTON BEACH/PROCTOR-SILEX, INC. DISCLAIMS ALL RESPONSIBILITY FOR CONSEQUENTIAL, INCIDENTAL, OR COMMERCIAL LOSSES CAUSED BY USE OF THIS APPLIANCE. Some states do not allow this exclusion or limitation of incidental or consequential losses, so the foregoing disclaimer may not apply to you. If you have a claim under this warranty, DO NOT RETURN THE APPLIANCE TO THE STORE! Please call our CUSTOMER ASSISTANCE HOT LINE in Washington, N.C. between 8:00 a.m. and 6:00 p.m. Eastern Time, Monday through Friday. (For faster service, please have model number ready for operator to assist you.)

1-800-851-8900

This warranty gives you specific legal rights, and you may also have other legal rights which vary from state to state.

HAMILTON BEACH ♦ PROCTOR-SILEX, INC.

Washington, North Carolina 27889

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Printed in Hong Kong

**For Service, Call 1-800-851-8900
8:00 a.m. to 6:00 p.m. (Eastern Time)**

IMPORTANT SAFEGUARDS

When using electrical appliances, basic safety precautions should always be observed, including the following:

1. Read all instructions.
2. To protect against risk of electrical shock, do not immerse motor base in water or other liquid.
3. Close supervision is necessary when any appliance is used by or near children.
4. Unplug cord from outlet when not in use, before putting on or taking off parts, and before cleaning.
5. Avoid contacting moving parts. Keep fingers out of Food Chute.
6. Always make sure Juice Extractor Cover is clamped securely in place before motor is turned on. Do not unfasten Cover Latches while juicer is in operation.
7. Never operate without Pulp Bin in place.
8. Be sure to turn switch to Off position after each use of your Juice Extractor. Make sure the motor stops completely before disassembling.
9. Do not put fingers or other objects into the Juice Extractor Food Chute while it is in operation. Never feed food by hand - always use Food Pusher. If food becomes lodged in opening, use Food Pusher to push it down. When this method is not possible, turn the motor off and disassemble juicer to remove the remaining food.
10. Do not operate any appliance with a damaged cord or plug or after the appliance malfunctions, or is dropped or damaged in any manner. Return appliance to Hamilton Beach/Proctor Silex, Inc. or to the nearest authorized service facility for examination, repair or adjustment.
11. The use of attachments not recommended or sold by Hamilton Beach/Proctor-Silex, Inc. may cause fire, electric shock, or injury.
12. Do not use outdoors.
13. Do not let cord hang over edge of table or counter, or touch hot surfaces, including stove.
14. Do not leave Juice Extractor unattended while it is operating.
15. Blades are sharp; handle carefully.
16. Keep hair and clothing, as well as spatulas & other utensils, away from food chute during operation to prevent the possibility of severe injury to persons and/or damage to the appliance.

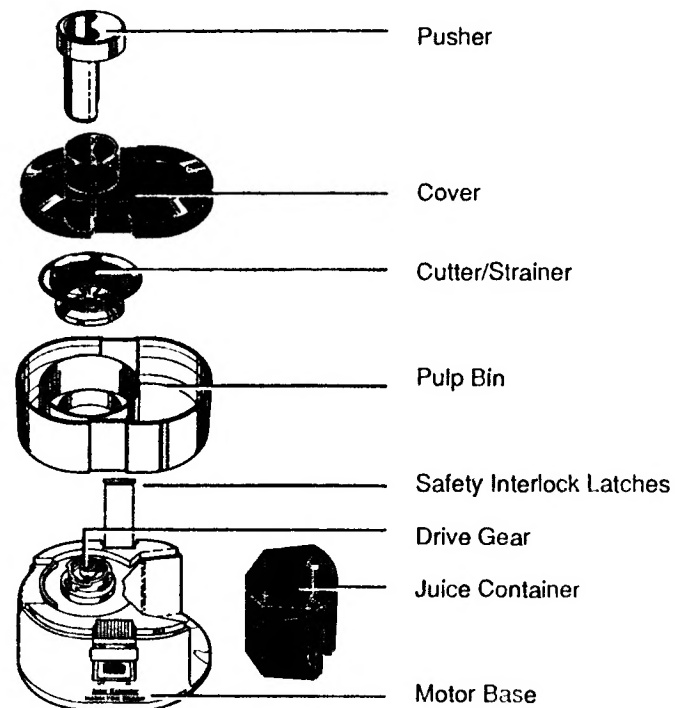
17. The cutter/strainer is a very delicate screen not covered under the warranty. Do not wash in an automatic dishwasher. If bent or damaged, do not use as it could break into small pieces and cause personal injury and/or damage the appliance. Call 1-800-851-8900 to order a new cutter strainer.

SAVE THESE INSTRUCTIONS

This appliance is intended for household use only.

BEFORE USING FOR THE FIRST TIME

After unpacking the Juice Extractor, wash everything except the Motor Base, in warm, soapy water. Rinse and dry immediately. Never immerse the Motor Base in water, wipe it with a damp sponge.



DISASSEMBLY AND ASSEMBLY OF JUICE EXTRACTOR

1. Unplug cord from outlet.
2. Open Safety Interlock Latches by pulling up on the bottom of the latch.
3. Lift the Cover and remove the Cutter/Strainer. Wash in hot, soapy water. Rinse then dry.
4. Remove the Pulp Bin and juice container. Empty and wash in hot soapy water.
5. To reassemble, replace Pulp Bin on Motor Base.
6. Place Cutter/Strainer in Pulp Bin on drive gear. Position cover in place and close safety interlock. The unit will not operate until safety interlock latches have been closed. Slide juice container into place. Never Operate Without Pulp Bin In Place.

HOW TO USE

1. Wash fruits and vegetables thoroughly. Remove pits, stones and large seeds from apricots, cherries, peaches, plums, etc. Peel thick skinned fruits and vegetables - oranges, lemons, tangerines, watermelons, pineapples, cucumbers, squash, etc.
2. Cut food into pieces to fit the Food Chute.
3. Plug cord into 120 volt AC outlet.
4. Be sure Juice Container is in place.
5. Press switch on. The unit will not turn on until safety interlock latches have been closed.
6. Place food in Food Chute and press lightly with Food Pusher. Never Use Fingers as a Food Pusher. Food should be placed in Food Chute Only when unit is operating. Food can be continuously placed in Food Chute without having to turn unit off.
7. When juicing is completed, or when pulp bin and juice container need to be emptied, turn unit off unplug from outlet. immediately wash cutter/strainer according to instructions.

HOW TO CARE FOR YOUR JUICE EXTRACTOR

After use, unplug Juice Extractor. Promptly disassemble Juice Extractor and wash each part in hot sudsy water. Rinse Cutter/Strainer from under side for easy removal of residue from strainer holes. It may be necessary to use a brush. Never use a metal brush on cutter teeth or strainer holes. (Cutter/strainer is not suitable for dishwasher-see #17 Important Safeguards.) Never immerse Motor Base in water. Use a soft, damp cloth to wipe the motor base. Some foods, such as carrots and beets, may stain plastic parts. Remove stains with baking soda. Rinse stained parts in water, make a paste of baking soda and water, rub on stained area with a soft damp cloth or sponge. Rinse and dry. After washing, dry all the parts, reassemble and store.

TIPS AND TECHNIQUES

The softer the texture of a fruit or vegetable, the thicker the juice produced. Apricots, peaches, pears, melons and strawberries are soft-textured fruits. The juice that is extracted from these fruits is very thick and is known as nectar. It is best to combine these juices with thinner juices, such as carrot, apple, etc. Process soft-textured fruits first, followed by firmer fruits and vegetables, in order to insure maximum extraction of juices from varying degrees of textures. Beet greens, parsley, spinach, and watercress yield very rich and thick juices. They are very strong-flavored and taste best when combined with other fruits and vegetables. Process these thick, strong-flavored vegetables first, followed by firmer fruits and vegetables, in order to insure maximum extraction of thick juice.

IT IS NOT POSSIBLE TO EXTRACT JUICE FROM AVOCADOS OR BANANAS

- Form leafy vegetables into compact balls or rolls before inserting into Food Chute.
- One pound of raw produce usually yields 1 cup (8 ounces) of juice.
- When working with large quantities of fruits and vegetables, be sure to stop unit to empty Pulp Bin as it begins to fill. Empty after approximately 2 pounds of food have been processed for best results. The Cutter/Strainer should also be cleaned as the extraction will decrease considerably.
- If you desire a clear juice, filter through layers of cheesecloth or a coffeemaker filter.
- To keep juices from discoloring during storage add a few teaspoons of lemon juice or ascorbic acid powder during storage stage.
- Serve juices immediately as the flavor and nutrient content decreases rapidly when juices are stored. If it is necessary to juice fruits and vegetables some time before serving, cover container tightly and refrigerate. Do not store for more than 24 hours.
- The flavor, color and consistency of freshly juiced fruits will be different from canned juices.
- Substitute fruit or vegetable juices for stock or water in cooking.
- Some pulp remaining in juice is normal. It increases the juice's flavor and nutritive value.
- Potato juice can be used in place of cornstarch or flour as a thickening for gravies and soups.
- Vegetable juice mixed with carrot juice will produce a sweeter vegetable flavor.
- Freeze vegetable pulp for use in making soups.

Extraction Yields

Food	Model Speed	Amount	Yield
Apricots	1	4 medium	1/2 cup nectar
Cantaloupe	1	1 medium	2 cups nectar
Cranberries	1	2 cups	1/4 cup juice
Cucumbers	1	1 medium	2/3 cup juice
Grapefruit	1	1 large	1 cup juice
Grapes, seedless	1	2 cups, stemmed	1 cup juice
Lemon	1	1 medium	1/4 cup juice
Onions	1	4 medium	1/2 cup juice
Orange	1	1 medium	1/2 cup juice
Papaya	1	1 medium	1/2 cup juice
Peaches	1	2 medium	1/2 cup nectar
Strawberries	1	2 cups	1 cup nectar
Apples	2	2 medium	1/2 cup juice
Beet Greens	2	1 pound	2/3 cup juice
Beets	2	5 medium	1 cup juice
Cabbage	2	1 pound	1 cup juice
Carrots	2	1 pound	1 cup juice
Celery	2	5 large stalks	3/4 cup juice
Lettuce, head	2	5-6 large leaves	1/3 cup juice
Parsley with stems	2	2 cups	1/4 cup juice
Pears	2	2 medium	1 cup nectar
Peppers, green	2	2 medium	1/2 cup juice
Potatoes	2	2 medium	1 cup juice
Pineapple	2	1/2 medium	1/2 cup juice
Radish	2	6 ounces	1/4 cup juice
Rhubarb	2	4 large stalks	1 cup juice
Spinach	2	1/2 pound	1/3 cup juice
Sweet Potatoes	2	3 medium	1 cup juice
Tomatoes	2	3 medium	1 cup juice
Turnips	2	3 medium	1 cup juice
Watercress	2	1 pound	2/3 cup juice

These quantities are approximate. The yield will vary depending upon the freshness, where and under what conditions the vegetable or fruit was grown.

Recipes

Spring Song

3 pineapple slices
2 cups strawberries, washed and hulled
2 peaches, washed and pitted
3 oranges, peeled and seeded
2 lemons, peeled and seeded
2 papaya slices
3/4 cup granulated sugar
1 bottle (32 ounce) Sparkling Water
Cut fruits to fit Food Chute. Process fruits in Juice Extractor. Add sugar; stir to blend. Add Sparkling Water, serve over ice.

Tomato Vegetable Cocktail

8 medium tomatoes
1 lemon, peeled
1 stalk celery
1 medium carrot
1 slice onion
1/2 teaspoon salt
1 teaspoon Worcestershire
Process tomatoes to yield 2 cups juice. Process lemon to yield 2 tablespoons juice. Process celery, carrot and onion slice. Combine juices and seasonings, mix well to blend. Serve in tall glasses over ice. Makes 3 servings.

Carrot Cake

5 medium carrots (1 1/2 cups pulp) washed and scraped
1 cup flour
1 1/2 teaspoons baking powder
1/2 teaspoon cinnamon
1/2 teaspoon salt
2 eggs
1 cup granulated sugar
3/4 cup salad oil
2 teaspoons vanilla
1/2 cup chopped nuts
Confectioners sugar

Preheat oven to 350 F. Process carrots in Juice Extractor. Set

juice aside; measure 1 1/2 cups pulp and set aside. Mix flour, baking powder, cinnamon and salt together, set aside. Combine eggs, sugar and salad oil in medium size bowl. Add flour mixture alternately with pulp and 1/2 cup carrot juice. Add vanilla and chopped nuts; stir to combine. Pour into well greased 9 inch baking utensil; bake 35 to 40 minutes. After cake cools sprinkle with Confectioners sugar.

Lemonade Syrup

6 lemons, peeled and seeded
1 1/2 cups granulated sugar
1/2 cup water

Cut lemons to fit Food Chute. Process lemons in Juice Extractor. Add sugar and water; stir to dissolve and blend. Pour into a storage container or freeze in 1/4 cup measurements. When ready to use, combine 1/4 cup lemon syrup with 3/4 cup water for each 8 ounce serving; serve over several ice cubes. Makes 2 cups of lemon syrup or eight 8 ounce servings of lemonade.

Strawberry Sherbet

2 cups strawberries, washed & hulled
1/4 cup granulated sugar
2 egg whites, at room temperature
Process strawberries in Juice Extractor. Combine juice with sugar. Pour mixture into ice tray; place in freezer until slightly frozen. Beat egg whites until they hold a stiff peak. Fold partially frozen strawberry mixture into beaten egg whites. Pour into ice tray and return to freezer until mixture is set — approximately 2 hours. Makes 6 servings.

IRONING TIPS AND TECHNIQUES

Sort items according to the different heat settings they require. Start ironing at the lower temperatures, then increase the temperature as needed. An iron heats faster than it cools down, so this saves time.

Always check the garment manufacturer's care label for ironing instructions. If the label suggests ironing and no temperature is given, refer to the fabric chart on the iron or in this booklet. "Warm" iron means a medium setting and "Cool" the lowest setting on the iron.

If in doubt about a fabric, check by ironing an inside seam edge or facing. If the iron drags or the fabric changes color or shines, lower the iron temperature or use a press cloth and test again. A press cloth (either a thin dish towel or piece of muslin), placed on top of the fabric, will help prevent shine.

Do not touch plastic buttons or zippers with a hot iron because they could melt. Be careful around zippers to avoid scratching the iron's soleplate.

Information Concerning Your Iron with Non-Stick Coated Soleplate*

Under normal ironing conditions, the non-stick coating may become scratched or scuffed from ironing over zippers, pins and other rough surfaces and, in time, the non-stick coating may show signs of wear in places. These conditions will not appreciably decrease the effectiveness of your non-stick coated soleplate.

As is customary on all appliances, the non-stick coating is not covered by warranty since this does not affect iron operation.

*Feature on selected models only.

ONE YEAR LIMITED WARRANTY

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1-800-851-8900

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HAMILTON BEACH/PROCTOR-SILEX, INC.
Washington, NC 27889

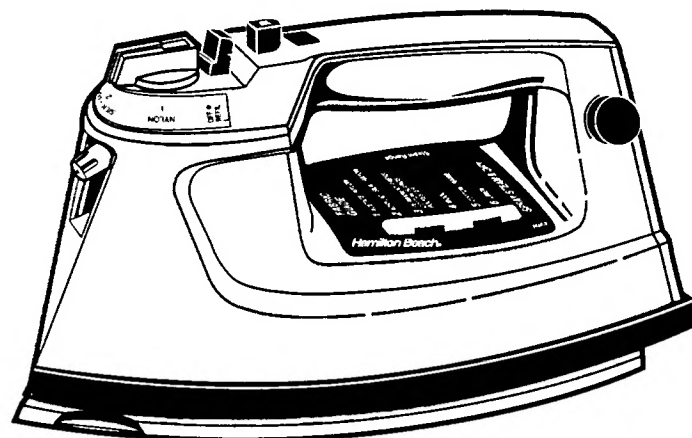
HAMILTON BEACH ♦ PROCTOR-SILEX, INC.

Washington, North Carolina 27889

840007100

Hamilton Beach®

Use & Care for Full-Size Iron



Customer Service Number

1-800-851-8900

(8:00 AM - 6:00 PM Eastern Time)

Call to find the nearest authorized service center or to order parts and accessories.

KEEP THIS NUMBER FOR FUTURE REFERENCE!

IMPORTANT SAFEGUARDS

When using your iron, basic safety precautions should always be observed, including the following:

1. Read all instructions.
2. Use iron only for its intended use.
3. To protect against a risk of electric shock, do not immerse the iron in water or other liquids.
4. The iron should always be turned to OFF before plugging or unplugging from outlet. Never yank cord to disconnect from outlet; instead, grasp plug and pull to disconnect.
5. Do not allow cord to touch hot surfaces. Let iron cool completely before storing. Loop cord loosely around iron.
6. Always disconnect iron from electrical outlet when filling with water or emptying and when not in use.
7. Do not operate iron with a damaged cord or if the iron has been dropped or damaged. To avoid the risk of electric shock, do not disassemble the iron; take it to an authorized Hamilton Beach/Proctor-Silex, Inc. service center for examination and repair. Incorrect reassembly can cause a risk of electric shock when the iron is used.
8. Close supervision is necessary for any appliance being used by or near children. Do not leave iron unattended while connected or on an ironing board.
9. Burns can occur from touching hot metal parts, hot water or steam. Use caution when you turn a steam iron upside down, since there may be hot water in the reservoir.
10. This product is intended for household use only.

SPECIAL INSTRUCTIONS

To avoid a circuit overload, do not operate another high wattage appliance on the same circuit.

If an extension cord is absolutely necessary, a 10-ampere cord should be used. Cords rated for less amperage may overheat.

Care should be taken to arrange the cord so that it cannot be pulled or tripped over.

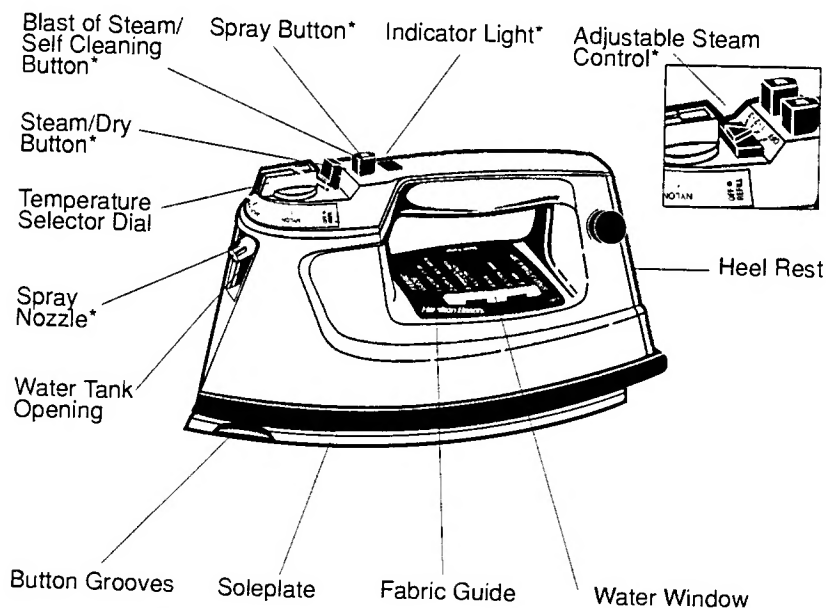
SAVE THESE INSTRUCTIONS

PLEASE READ BEFORE FIRST USE

• During first use, iron may appear to "smoke". This will stop and does not indicate a defect or hazard.

• Irons with the Smooth Glide soleplate will provide better service if the steam vents are cleared before first use. To clear vents, fill iron with water and set the Temperature Selector Dial to the middle of the Steam Range. Let the iron steam freely while being held horizontally above the ironing board. Slide iron over an old cloth several times before ironing clothes.

• On models with the Blast of Steam* feature, operating the Blast Button several times will clear the vents. Iron over an old cloth several times to clean residue from soleplate before ironing clothes.



NOTE: Any iron may spit or sputter during the first few uses with tap water. The steam chamber becomes "seasoned" with use, minimizing this occurrence.

*Feature on selected models only

USING YOUR NEW HAMILTON BEACH IRON

Filling the Iron

1. Be sure the iron is turned to OFF and is unplugged from the electrical outlet before filling with water.
2. Place iron in upright position. Turn the Temperature Selector Dial to OFF and lower the Steam/Dry Button* to dry (Fig. 1A) or move Adjustable Steam Control* to the OFF position (Fig. 1B) depending on model.
3. Pour six (6) ounces (175ml) of water from a liquid measuring cup into the Water Tank Opening (Fig. 2).

NOTE: Except in areas with very hard water, ordinary tap water is recommended as it helps to season the soleplate. In areas with very hard water, distilled water may help prolong iron life, although tap water should be used the first few times and periodically thereafter to keep the soleplate seasoned.

4. For maximum steaming, always keep the water level above the Refill line (Fig. 3). This Refill line indicates that only one ounce (30ml) of water remains in the iron; to correctly read the water level the iron must be in an upright position on the heel rest.

Steam Ironing

- Fill the Water Tank as described above.
- Set Temperature Selector Dial to the appropriate temperature within the Steam Range.
- Wait approximately two minutes until the selected temperature is reached.
- Raise Steam/Dry Button* to steam position (Fig. 4A) or move Adjustable Steam Control* to desired position (Fig. 4B). This will start the flow of steam. For adjustable steam irons, use the chart on the next page as a guide when choosing the best steam level for the fabric you are ironing.

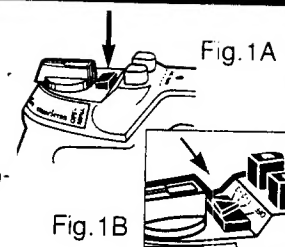
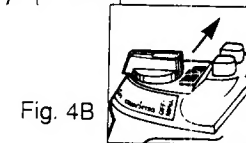
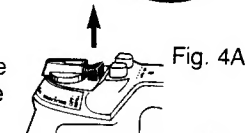
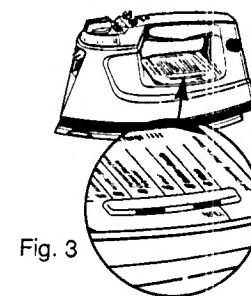
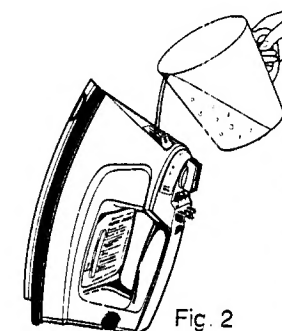


Fig. 1B



*Feature on selected models only.

Adjustable Steam Levels*

Level 1	Level 2	Level 3
LIGHT	MEDIUM	EXTRA
Acrylic Rayon Nylon Acetate Silk*	Polyester Permanent Press Wool Cotton Cotton Blends	Cotton Denim Linen

*Care should be taken when ironing silk at steam temperature settings. Be sure to use a pressing cloth and use the lowest steam temperature setting.

- Steam will stop automatically whenever the iron is placed upright on its heel rest. Steam can also be stopped by pushing the Steam/Dry Button* down to the dry position or by sliding the Adjustable Steam Control* to the OFF position.
- To maintain maximum steam during extended periods of ironing, occasionally push Steam/Dry Button* down and up or slide the Adjustable Steam Control* from side to side to clear out the water passage.

Using the BLAST OF STEAM*

This provides extra steam for stubborn wrinkles and improved steam penetration of heavier fabrics. It can be used anytime the Temperature Selector Dial is in the Steam Range.

- Make sure the Water Tank contains adequate water (above Refill line).
- Set Temperature Selector Dial to the appropriate setting in the Steam Range. Allow iron to preheat.
- Press down on the Blast of Steam Button (Fig. 5) and release. Wait for the blast of steam from the vents to penetrate the fabric before repressing the button. When first using the Blast of Steam, it may be necessary to "pump" the button several times to start the blast of steam (Fig. 6).

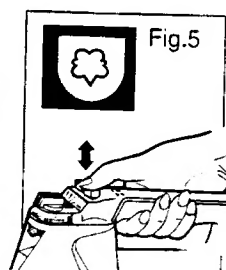


Fig. 6



Fig. 7

Using the SPRAY*

The spray feature, which can be used to dampen fabrics and remove stubborn wrinkles, can be used during steam or dry ironing and at any setting on the Temperature Selector Dial. Before using the spray, check garment label for ironing instructions--water drops may spot some fabrics. Press down on the Spray Button (Fig. 7) to release the spray. Press vigorously for a finer spray. When first using the spray, it may be necessary to "pump" the button several times to start the flow of water.

*Feature on selected models only

Dry Ironing

- Lower the Steam/Dry Button* to the dry position (Fig. 8A) or slide the Adjustable Steam Control* to OFF position (Fig. 8B).
- Set the Temperature Selector Dial to the desired setting. Wait approximately two minutes until the selected temperature is reached.

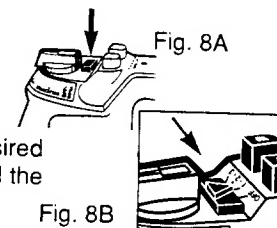


Fig. 8B

The Electronic Shut-Off Memory™ *

Some irons have an added safety feature, the Shut-Off Memory™. If your iron is left **unmoved** on its soleplate (in the ironing position) for approximately 30 seconds, it shuts off automatically. It also shuts off after approximately 15 minutes if left unmoved in the upright position (on its heel rest).

The red indicator light (Fig. 9) shows the following:

- When the indicator light glows steadily, the iron is plugged in and can be used simply by selecting the appropriate setting on the Temperature Selector Dial.
- When the indicator light flashes, the Shut-Off Memory™ has been activated, allowing no power to go to the soleplate. The iron is still plugged in, but must be reactivated (see "To Reactivate Iron") if ironing is to resume.

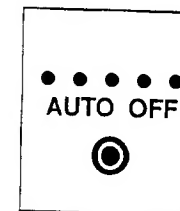


Fig. 9

NOTE: If the iron is not reactivated before unplugging it from the outlet, the Shut-Off Memory may continue to be in effect when the iron is plugged in again.

Once the iron has been reactivated, the indicator light will glow steadily and the iron will reheat to the set temperature. Note: When you finish ironing and turn the Temperature Selector Dial to OFF, the indicator light will still operate until the iron is unplugged.

It is good safety practice to unplug the iron after each use.

To Reactivate Iron

To reactivate the iron once the Shut-Off Memory™ has taken effect, use either a rapid ironing motion (Fig. 10) or a quick rocking motion, heel-to-soleplate-to-heel (Fig. 11).

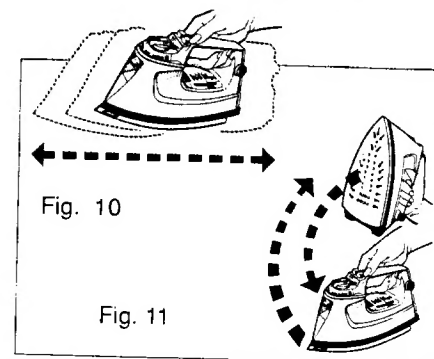


Fig. 10

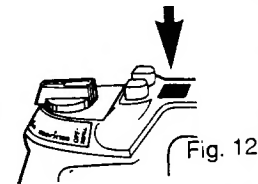
Fig. 11

*Feature on selected models only

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Power ON Light

Some irons have a square red Power On light (Fig. 12) which is different from the circular red Shut-Off Memory™ indicator light. The Power On light acts as a safety reminder that the iron is plugged in. It will glow whenever the iron is plugged into an electrical outlet, even if the Temperature Selector Dial is turned to OFF. *It is a good safety practice to unplug the iron after each use.*

**To Reverse the Cord for Left Handed Ironing****Caution**

ALWAYS UNPLUG IRON FROM ELECTRICAL OUTLET FIRST. Remove screw from rear coverplate (Fig. 13). Gently lift coverplate back, then up, to remove. Lift cord guard and reverse to left side of iron (Fig. 14). Replace the coverplate and screw tightly.

Fig. 13



Fig. 14



CARING FOR YOUR IRON

Care and Cleaning of the Soleplate

To protect the soleplate from scratches, never iron over buttons, zippers, metal rivets or snaps.

To clean starch build-up and other residue from the SilverStone® soleplate*, unplug the iron and allow it to cool. With iron in upright position, clean the nonstick surface with a warm, sudsy cloth or sponge; wipe dry. DO NOT use any abrasive cleaners or metal scouring pads as they may damage the nonstick surface.

To clean starch build-up and other residue from the Smooth Glide aluminum soleplate, unplug iron and allow it to cool. With iron in upright position, clean the soleplate with a damp cloth or sponge and a paste made of baking soda and water. DO NOT use abrasive cleaners or metal scouring pads as they will scratch the smooth surface.

Cleaning the Inside of Irons with Self-Cleaning Feature*

On models with the Self-Cleaning* feature, operating the Blast Button several times will clear the vents. Iron over an old cloth several times to clean residue from soleplate before ironing clothes.

*Feature on selected models only.

Emptying and Storing Your Iron

1. Turn the Temperature Selector Dial to OFF and unplug the iron.
2. To empty, tilt the iron slowly over a sink to a nose down position with the steam vents facing away from you. The water will run out of the Water Tank Opening (Fig. 15).
3. Store cool, empty iron in an upright position.

PLEASE NOTE: Several problems may result from storing the iron flat on its soleplate, even when there is no measurable water in the reservoir. Therefore, it is important to store the iron upright on its heel rest and never in a box.

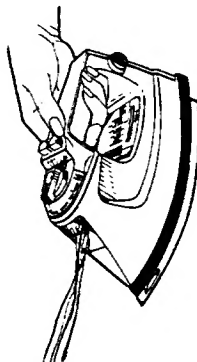


Fig. 15

WHAT TO DO IF ...

Your Iron Does Not Heat

- Make sure that the iron is plugged in and the Temperature Selector Dial is set to a desired temperature.
- Look to see if the Shut-Off Memory™ has been activated. If it has, reactivate the iron to restore power.
- Check the electrical outlet by plugging in a working lamp.
- If the iron still doesn't heat, check it for any visible damage. Have the iron examined by a service center.

Your Iron Does Not Steam

- Be certain the Steam/Dry Button* is in the raised position or Adjustable Steam Control* is on 1, 2 or 3 and the Temperature Selector Dial is in the Steam Range, depending on model.
- **NOTE:** You may not be able to see steam on Adjustable Steam Level 1 since the amount of steam being produced is light.
- Check to see that the Water Window shows water above the Refill line.
- Push the Steam/Dry Button* up and down several times or slide Adjustable Steam Control* from side to side several times to clear the water passage of any blockage.

Your Iron Spits or Leaks Water

- Allow iron sufficient time (about two minutes) to preheat before ironing.
- If steam ironing, turn the Temperature Selector Dial to a slightly higher setting in the Steam Range and wait two minutes for the iron to heat. Make sure this higher setting is safe for the fabric being ironed.
- If dry ironing, make sure the Steam/Dry Button* is in the lowered dry position or Adjustable Steam Control* is in the OFF position.

*Feature on selected models only.

FABRIC GUIDE

Fabrics	Instructions
1. ACETATE NYLON	Dry iron on wrong side while damp. Cool slightly before removing from the board.
2. ACRYLIC, SILK RAYON	Dry iron on wrong side.
3. COTTON BLENDS POLYESTER PERMANENT PRESS	Check care label and follow the manufacturer's instructions for blends; use the setting for the fiber requiring the lowest setting.
4. WOOL	Steam iron on wrong side with a press cloth or dry iron with a damp press cloth. Do not press completely dry.
5. COTTON RAMIE	Steam iron or dry iron while slightly damp. Iron dark fabrics on wrong side to avoid shine.
6. LINEN	Steam iron or dry iron while damp until dry. Iron table linens on wrong side, then on right side. Iron dark linens on wrong side to avoid shine.

+ Always check garment manufacturer's instructions.

++To steam iron fabrics that cannot take temperature settings higher than specified above, use a pressing cloth and the lowest temperature setting in the Steam Range.